

PICA PICA

Dishes designed to share, spark your appetite, and enjoy the moment in good company.

TO SHARE

OUR RUSSIAN SALAD

CURED BEEF WITH ALMONDS AND EXTRA VIRGIN OLIVE OIL

ANDALUSIAN-STYLE CALAMARI

BEEF SIRLOIN STEAK TARTARE WITH MUSTARD DRESSING, CURED YOLK, PIPARRA PEPPER, AND CARASATU BREAD

HAM CROQUETTES

OXID EGGS WITH CARAMELIZED ONION AND IBERIAN HAM

ROCK OCTOPUS WITH MASHED POTATO, CABBAGE, AND PORK BELLY

CRYSTAL BREAD WITH TOMATO

DESSERT

CHOCOLATE TRUFFLES

BAKED CHEESECAKE WITH RED FRUIT JAM

WINE CELLAR

RED: AZPILICUETA CRIANZA D.O. RIOJA

WHITE: VIÑA SALTÉS D.O. RUEDA

CAVA: ORIOL ROSSELL BRUT NATURE

35€

Price per person. Minimum 4 people. VAT included

2 glasses of beer, soft drink, or water

Bottle of wine for every two people

Coffee included



ARROZ

Mediterranean flavor cooked slowly, perfect for sharing.

TO SHARE

PATATAS BRAVAS

GRILLED ESCALIVADA WITH ROMESCO SAUCE AND ANCHOVIES

GRILLED RAZOR CLAMS

ANDALUSIAN-STYLE CALAMARI

RICE DISHES TO CHOOSE

FIDEUÀ

RICE WITH PORCINI MUSHROOMS AND SAUSAGE

MONKFISH AND ARTICHOKE RICE

PEELED SEAFOOD RICE

DESSERT TO CHOOSE

BAKED CHEESECAKE WITH RED FRUIT JAM

CHOCOLATE CAKE WITH OLIVE OIL AND SEA SALT

MASCARPONE FLAN

WINE CELLAR

RED: AZPILICUETA CRIANZA D.O. RIOJA

WHITE: VIÑA SALTÉS D.O. RUEDA

CAVA: ORIOL ROSSELL BRUT NATURE

45€

Price per person. Minimum 4 people. VAT included

2 glasses of beer, soft drink, or water

Bottle of wine for every two people

Coffee included



COMPARTIR

Enjoy something with others, creating moments, bonds, and memories around a table.

FIRST COURSE TO CHOOSE

ROASTED PUMPKIN, BURRATA, ARUGULA, AND RED PESTO

RED TUNA TARTARE WITH KIMCHI DRESSING, SWEET POTATO AND ORANGE PURÉE,
SERVED WITH SEAWEED BREAD

PORCINI CANNELLONI WITH PARMESAN BÉCHAMEL AND MEAT JUS

SECOND COURSE TO CHOOSE

NATIONAL BEEF TENDERLOIN WITH POTATO AND PORCINI PARMENTIER,
CARAMELIZED PEPPERS AND MEAT JUS

ACORN-FED IBERIAN PORK ABANICO WITH CHIMICHURRI, POTATO PARMENTIER AND
PADRÓN PEPPERS

GRILLED CONFIT COD LOIN WITH RATATOUILLE AND OLIVE TAPENADE

DESSERT TO CHOOSE

CHEESECAKE

CHOCOLATE CAKE WITH OLIVE OIL AND SALT

MASCARPONE FLAN

WINE CELLAR

RED: AZPILICUETA CRIANZA D.O. RIOJA

WHITE: VIÑA SALTÉS D.O. RUEDA

CAVA: ORIOL ROSELL BRUT NATURE

50€

Price per person. Minimum 2 people. VAT included

2 glasses of beer, soft drink, or water

Bottle of wine for every two people

Coffee included



SOBREMESA

Time spent at the table after a meal, talking and enjoying each other's company.

TO SHARE

SEAWEED TOAST WITH CANTABRIAN ANCHOVY OO, OLIVE TAPENADE AND SUN-DRIED TOMATO

GRILLED ESCALIVADA WITH ROMESCO SAUCE AND ANCHOVIES

CONFIT ARTICHOKE FLOWER WITH FREE-RANGE EGG YOLK AND ACORN-FED IBERIAN PORK JOWL

GRILLED BLACK SAUSAGE WITH CARAMELIZED PEPPERS

MAIN COURSE

RIB STEAK – CHOICE OF NATIONAL FRIESIAN BEEF OR GALICIAN BLOND BEEF SERVED WITH FRIES AND PEPPERS

DESSERT TO CHOOSE

BAKED CHEESECAKE WITH RED FRUIT JAM

CHOCOLATE CAKE WITH OLIVE OIL AND SEA SALT

MASCARPONE FLAN

WINE CELLAR

RED: PAGOS DE ANGUIX CRIANZA D.O. RIBERA DEL DUERO

WHITE: VIÑA SALTÉS D.O. RUEDA

CAVA: ORIOL ROSELL BRUT NATURE

65€

Price per person. Minimum 2 people. VAT included

2 glasses of beer, soft drink, or water

Bottle of wine for every two people

Coffee included

